

"There Must Be No Holy War!"

Such was the order that went forth in India at the outbreak of the world conflict, and when a man was needed to go to the hill country, learn the secrets of the savage tribes and quell any possible uprising, Athelstan King was chosen. Never was a more dangerous mission given a man than that entrusted to

King of the Khyber Rifles

This is the title of the new story that we have secured for our next serial and never for a moment does the interest lag. Intrigue and thrills, love and war and a vaulting ambition, combined with the glamour and mystery and ruthlessness of the East, makes this a wonderfully fascinating romance.

Watch for the Issue Containing First Installment

Old Friends in New Dresses

It is difficult to think what our chefs and cooks would do if they were suddenly deprived of the onion. It plays a most important part in the flavoring of various dishes, and nothing has yet been discovered to take its place, though careful search has been made.

Onion, leek, garlic, shallot and chives are the best known members of the onion family and each enters into so many good dishes that one cannot realize what it would mean to have to do without them.

During the months when fresh green things are hard to get, one must find as great a variety as possible of the winter vegetables. In order to do this, plenty of new recipes should be gathered and, by putting old friends into new dresses get the needed variety. For instance, how about the onion pie?

Line a deep pie plate with good pie crust. Slice six large onions very thin and add to them the meat taken from six sausages cut fine; lay the onion and sausage in the pie, dust with pepper and salt, dot with little lumps of butter, and pour in a cup of cream in which a fresh egg has been beaten. Add a teaspoon of sugar and put on the top crust. Bake in the usual way. This makes an excellent dinner side dish or luncheon dish.

Scalloped Onions—Boil eight large onions and when they are tender but not too much done, remove and drain them carefully. Place them in a well-buttered baking dish, put a piece of butter, pepper and salt on each, and add a dusting of fine crumbs, parmesan cheese and a little sugar. Beat two eggs into a pint of milk and turn it around the onions. Bake until the custard is set and the top is delicately browned.

Chive Sauce for Cutlet—Take a large cutlet and cut it in as many portions as are needed. Dip the pieces into beaten egg, then in very fine crumbs that have a little pepper and salt mixed with them and a pinch of dried sweet herbs. Fry them delicately. Have ready a rich brown gravy made of a cup of stock and a cup of milk, thickened with browned flour and butter worked to a paste. Add to the gravy three tablespoons of chopped chives, and rub the platter with a bud of garlic before placing the meat on it. Pour the gravy over the meat and serve hot. Veal chops may be boned and used instead of cutlet, if desired.

Stuffed turnips—Pare and boil enough large white turnips to allow one to a portion, and when they are partly done remove from the fire and drain. Cut a slice off the bottom so that they stand firmly, then with a teaspoon hollow out the centers. Have a filling ready made of a little cold chopped meat, minced onion, chopped parsley, a few crumbs, pepper, salt, a dash of sugar, melted butter and a little cream. Fill the turnips and tie the tops on with a piece of kitchen tape; place them in a baking pan and pour over them a quart of good stock. Dust the top of each with a little grated cheese. Cook until they are a delicate brown, then remove them to a hot dish with a skimmer. Thicken the gravy with a little butter and flour adding a little cream if it has cooked away. Pull off the little tapes and pour the gravy over the turnips. The insides cut from the turnips may be used up in the vegetable soup.

Fried Turnips—Pare and boil until tender a large yellow turnip. When done, slice in medium slices; dip in egg, then in crumbs seasoned with pepper, salt, a dash of sugar and a little chopped parsley. Fry in deep hot fat until a good brown; drain and serve.

Baked Lima Beans—Take a quart of dried lima beans and soak them for several hours, then boil them in salted water until they are tender. Drain and turn them into a well buttered baking dish. Add a half cup of New Orleans molasses, a half cup of water, a gill of melted butter, salt, pepper and two tablespoons of chutney sirup taken from the chutney sweet pickle. Sprinkle a few buttered crumbs over the top and bake.

Stuffed Cabbage—take one head of firm cabbage and, with a sharp knife, take out the stalk and some of the center. Have ready some good force meat made of a little sausage meat, crumbs, a minced onion, pepper, salt, dash of sugar, a little minced ham and melted butter. Stuff the center of the cabbage and the leaves that may be turned back a trifle, then cover the top and half of the cabbage with a dough rolled out the same as for a roly poly pudding. Tie closely in a floured cloth and boil two hours. When done, drain carefully and place on the serving dish, with the crust underneath. Have ready a smooth tomato sauce to serve with the cabbage.

Night Screens

Many people who sleep with windows thrown wide open find their bedrooms so arranged that they get too strong a current of air for comfort. To do away with this and still have fresh air, the muslin screens have been devised. They are made of coarse white muslin on adjustable frames that fit in any sized window frame, just like the wire screens. They come in several depths, running from six inches to half sash sizes, and sell from 24 cents up.



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Recipes

Red Cabbage—Chop coarsely one red cabbage and put it into a large saucepan with six tart apples that have been pared, cored and sliced thinly. Cover with water and add a cup of vinegar. Cook until done; then drain thoroughly. Season with pepper, salt, and a half cup of sugar, a lump of butter and two tablespoons of tarragon vinegar.

Asparagus Souffle—Take a large can of asparagus, drain and boil it for 15 minutes; then drain again and rub it through a sieve. Add to it three beaten eggs, a gill of cream, and salt and pepper. Fill buttered ramekins with the mixture and bake 10 or 12 minutes.

Escalloped Brussels Sprouts—Boil the sprouts until tender, then drain; add a small cup of crumbs, half a cup of grated cheese, gill of melted butter, a minced pepper, juice of an onion, one beaten egg and a cup of cream. Bake in buttered baking dish, ramekins or half pepper shells until a delicate brown and perfectly set. These are good to serve with boiled fish or fried sausage.

Encouraging Order in Children

There is one way to encourage a child to be neat, says the Philadelphia North American. That is to provide it with proper places in which to put away its belongings. A tiny clothes-tree, a diminutive chest of drawers are incentives. As an incentive to keep its shoes in order, make the youngster a small shoe bag. The bag can be fashioned from one strip of material turned up at the bottom and stitched to form little pockets. On the outside of each pocket outline in delicate blue or pink a shoe, or vary the decoration by embroidering on one compartment the word "shoe."

Bind the top of the pocket and the edges of the bag with blue tape.

A mother cannot expect a child to be tidy if she does not arrange hooks or shelves at a convenient height for the youngster.

The Kitchen Clock Shelf

When you are furnishing your kitchen don't forget the shelf for a clock, says the Minneapolis Journal. It is to such as this that each kitchen owes its perfection. A clock is almost next to the stove in kitchen importance; if it has not a stationary place, one is forced to look around for it—perhaps a valuable moment or so is lost. And from the standpoint of appearances, a clock just set anywhere is never as good looking as a clock bought for a shelf, or a shelf made for a clock. So, when you are furnishing your kitchen, don't forget the clock shelf.

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